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Draft explanatory brochure and Standard for Persimmons

The following document contains the interpretative text and the text of the draft standard. It also includes proposals for amendments developed by the Working Group. All proposed changes are highlighted.

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Draft explanatory brochure for Persimmons

I. Definition of produce

This standard applies to persimmons of varieties (cultivars) grown from *Diospyros kaki* L. f. to be supplied fresh to the consumer, persimmons for industrial processing being excluded.

Interpretation: Persimmon varieties vary by:

- fruit size - from small to medium-sized or large fruits
- fruit shape - longitudinal section: round to oblate or flattened; cross section: round to four-sided and more or less furrowed
- skin colour - light yellow-orange to orange-red
- flesh colour - yellow to red.

Persimmon varieties are generally classified into four major groups:

(i) Pollination Constant Non-Astringent (PCNA): varieties producing non-astringent fruits at harvest, regardless of the presence of seeds. The flesh is light-coloured with, on rare occasions, very small brown spots. Hard-ripe fruits are edible at harvest irrespective of the presence of the seed set. Examples of varieties: Fuyu (Fuyugaki), Jiro, Hana Fuyu, O'Gosho.

(ii) Pollination Variant Non-Astringent (PVNA): varieties producing non-astringent fruits when fertilized. Depending on the variety within this group, the number of seeds (1 to 8) can be an indication of fruit astringency at harvest; normally the presence of a few seeds would guarantee the edibility of the fruit. The flesh is brown and often rich in dark spots. Fruits are not edible at harvest, if parthenocarpic; they become edible after natural softening or artificial removal of astringency. Examples of varieties: Kaki Tipo (Loto di Romagna), Nishimura Wase, Shogatsu, Zenji Maru.

(iii) Pollination Constant Astringent (PCA): varieties producing astringent fruits at harvest, regardless of the presence of seeds. The flesh is light-coloured. Fruits become edible after natural softening or artificial removal of astringency. Examples of varieties: Hachiya, Atago, Yokono, Flat Seedless, Rojo Brillante.

(iv) Pollination Variant Astringent (PVA): varieties producing astringent fruits, regardless of fertilization. Fertilization removes the astringency only around the seeds, where there are brown spots. The number of seeds is irrelevant for fruit astringency at harvest; fruits with 8 seeds are still astringent. Hiratanenashi and its mutants belong to this group, although normally they do not bring seeds even when pollinated. Depending on the variety, the flesh is light-orange or dark-brown. Examples of varieties: Triumph, Hyakume, Chocolate, Maru, Tonewase, Fude.

Examples of commercially grown varieties are shown in Photos 1-5.

Photo 1. Definition of produce – variety Fuyu

Photo 2. Definition of produce – variety Kaki Tipo

Photo 3. Definition of produce – variety Rojo Brillante

Photo 4. Definition of produce – variety Triumph

Photo 5. Definition of produce – variety Fude

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for persimmons at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- A slight lack of freshness and turgidity
- For products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

Advice: At the packing stage, special attention should be paid to ensure that the minimum requirements have been met. Produce with any progressive defects will deteriorate during transportation and distribution.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the persimmons must be:

- intact, with the calyx attached, **which may be with or without peduncle, dry and brown**

Interpretation: Persimmons must not have any damage or injury affecting the integrity of the produce. Persimmons with mechanical damage, unhealed injuries, **punctures** or cracks exposing the interior of the produce are not allowed.

At marketing stages after harvest, the calyx may be dry and of yellowish to brownish colour.

Advice: Removing the peduncle helps avoid any damage to neighbouring fruits.

Examples related to the minimum requirement "intact" are shown in Photos 6-10.

Photo 6. Minimum requirement: "intact, with calyx attached". Fruit with calyx attached, with and without peduncle – allowed

Photo 7. Minimum requirement: "intact, with calyx attached". Split under calyx – not allowed

Photo 8. Minimum requirement: "intact". Mechanical damage – not allowed

Photo 9. Minimum requirement: "intact". Mechanical damage – not allowed

Photo 10. Minimum requirement: „intact". Split fruit — not allowed

- sound; produce affected by rotting or deterioration, such as to make it unfit for consumption, is excluded

Interpretation: Persimmons must be free from disease (caused by fungi, bacteria or viruses), physiological disorders or serious deterioration, which appreciably affect their appearance,

edibility or keeping quality. Persimmons affected by rotting, even if the signs are very slight but liable to make the fruit unfit for consumption upon arrival at destination, should be excluded.

The persimmons with the following defects are therefore excluded:

- rotting
- mould
- serious sun-scorch **affecting the flesh**
- serious bruising
- serious internal discolouration

Note: This is not considered as a defect for the varieties for which brown flesh is characteristic.

- freezing damage.

Note: Chilling injury (damage caused by low temperature) appears as glassiness developing directly under the skin and progressing towards the core ***once the fruit has been moved to ambient temperature.*** *The peel is of dull brownish colour.*

Examples related to the minimum requirement "sound" are shown in Photos 11-19.

Photo 11. Minimum requirement: "sound". Early signs of rotting – not allowed

Photo 12. Minimum requirement: "sound". Mould, secondary infection – not allowed

Photo 13: Minimum requirement: "sound". Sooty mould, early stage – not allowed

Photo 14. Minimum requirement: "sound". Physiological damage – not allowed

Photo 15. Minimum requirement: "sound". Hail damage – not allowed

Photo 16. Minimum requirement: "sound". Serious sun-scorch affecting the flesh – not allowed

Photo 17. Minimum requirement: "sound". Serious bruising – not allowed

Photo 18. Minimum requirement: "sound". Serious internal discolouration exceeding ½ of the cross section – not allowed

Photo 19. Minimum requirement: "sound". Freezing injury – not allowed

- clean, practically free of any visible foreign matter

Interpretation: The presence of visible foreign matter can detract from commercial presentation and acceptance of persimmons. Therefore, the acceptable limit for "practically free" would be – in all classes – very slight traces of dust. **Soiling or any traces of inorganic deposits are not allowed. Any deposits of a blue, green or other unusual colour indicating the presence of traces of pesticide residues are not allowed.**

Examples related to the minimum requirement "clean" are shown in Photos 20-24.

Photo 20. Minimum requirement: "clean". The bloom is a characteristic of the fruit and is not a defect

Photo 21. Minimum requirement: "clean". Very slight traces of dust on calyx – limit allowed in all classes

Photo 22. Minimum requirement: "clean". Very slight traces of foreign matter on fruit – limit allowed in all classes

Photo 23. Minimum requirement: "clean". Soiled fruit – not allowed

Photo 24. Minimum requirement: "clean". Soiled fruit – not allowed

- practically free from pests

Interpretation: The presence of pests can detract from the commercial presentation and acceptance of the persimmons. Therefore, the acceptable limit for "practically free" would be – in all classes – the odd insect, mite or other pests in the package or sample; any colonies **are not allowed**.

Examples related to the minimum requirement "practically free from pests" are shown in Photos 25-26.

Photo 25. Minimum requirement: "practically free from pests". One pest (mealy bug) under the calyx – limit allowed in all classes

Photo 26. Minimum requirement: "practically free from pests". Colony of pests (mealy bugs) – not allowed.

- free from damage caused by pests affecting the flesh

Interpretation: Pest damage affecting the flesh makes the produce unfit for consumption and is not allowed. Any pest damage affecting the skin only is assessed within the limits allowed for skin defects in the respective classes.

Examples related to the minimum requirement „free from damage caused by pests affecting the flesh" are shown in Photos 27-29.

Photo 27. Minimum requirement: "free from damage caused by pests affecting the flesh". Oviposition by a fruit fly (induces ripening) – not allowed

Photo 28. Minimum requirement: "free from damage caused by pests affecting the flesh". Hole left by a fruit fly larvae leaving the fruit – not allowed

Photo 29. Minimum requirement: "free from damage caused by pests affecting the flesh". Feeding damage caused by larvae – not allowed

- free of abnormal external moisture

Interpretation: This provision applies to excessive moisture, for example, free water lying inside the package, but does not include condensation on produce following release from cool storage or refrigerated vehicle.

- free of any foreign smell and/or taste.

Interpretation: This provision applies to persimmons stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other products which give off volatile odours.

The development and condition of the persimmons must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Maturity requirements

The persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons must be such as to enable them to

continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

Interpretation: Shape, size and surface colour **convey** information about the maturity level **of a specific variety.**

At least the lower 1/3 of the fruit should be yellow or the colour should be turning.

Interpretation: Once picked, persimmons continue to **mature, provided the fruit has reached the stage of maturity ensuring proper completion of the ripening process resulting in normal taste, flavour and odour.**

Examples related to the maturity requirement "satisfactory ripeness" are shown in Photos 30-33.

Photo 30. Maturity requirement: "satisfactory ripeness". Rojo Brillante: All fruits are sufficiently developed. Top left fruit (totally green) is not sufficiently mature. All other fruits are sufficiently mature. Middle top fruit (1/3 of the surface is yellow) is sufficiently mature for picking. Middle bottom fruit (orange) is ripe and ready for consumption as firm fruit provided the astringency has been removed, the right bottom one (red) is ripe and ready for consumption as soft fruit.

Photo 31. Maturity requirement: "satisfactory ripeness". Kaki Tipo: Maturity on the tree. All fruits are sufficiently developed. Top left fruit (totally green) is not sufficiently mature. All other fruits are sufficiently mature. Middle top fruit (turning yellow) is sufficiently mature for picking.

Photo 32. Maturity requirement: "satisfactory ripeness". Kaki Tipo: Maturity after CO_2 and Ethylene treatment. All fruits are sufficiently mature. Middle bottom fruit is ready for consumption as firm fruit, right bottom – as soft fruit.

Photo 33: Maturity requirement: "satisfactory ripeness". Soft pistil end on a firm-ripe fruit – not allowed.

C. Classification

Persimmons are classified in three classes, as defined below.

(i) "Extra" Class

Persimmons in this class must be of superior quality. They must be characteristic of the variety.

The flesh must be sound.

The calyx must be intact.

The persimmons must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

Interpretation: Changes in colouration as persimmons **mature are not** considered to be defects in colouring. "Extra" Class fruit in packages must be uniform in colouring.

A deep red colour on the pistil end of firm-ripe fruit is not a defect, provided it is firm.

Examples related to Class "Extra" are shown in Photos 34-37.

Photo 34. Classification: "Extra" Class. Rojo Brillante. Perfect fruit, typical shape, intact calyx attached

Photo 35. Classification: "Extra" Class. A very slight superficial defect – limit allowed

Photo 36: All Classes. "Defects in colouring". Turning colour is not a defect

Photo 37: All Classes. "Defects in colouring". If not soft, the deep red colour on the pistil end of a firm-ripe fruit is not a defect.

(ii) **Class I**

Persimmons in this class must be of good quality. They must be characteristic of the variety.

The flesh must be sound.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape

Interpretation: Examples of Class I shape defects are shown in Photos 38-39.

Photo 38. Classification: "Class I, a slight defect in shape". Rojo Brillante: typical shape (left), a slight defect in shape (right) – limit allowed

Photo 39. Classification: „Class I, a slight defect in shape". Triumph: typical shape (left), a slight defect in shape (right) – limit allowed

- slight defects in colouring, **caused by the sun, not exceeding 1/8 of the total surface of the fruit**

Interpretation: Changes in colouration as persimmons **mature** are not considered colour defects. Colour defects caused by the sun **affecting the flesh are not allowed**.

Examples of Class I defects in colouring are shown in Photos 36, 40-41.

Photo 40. Classification: "Class I, slight defects in colouring". Slight defects in colouring, caused by the sun, affecting 1/8 of the surface of the fruit – limit allowed

Photo 41. Classification: "Class I, slight defects in colouring". Slight defects in colouring and spots, caused by the sun affecting 1/8 of the surface of the fruit – limit allowed

- slight skin defects not exceeding
- **the distance between the pistil end and the calyx in case of fine corky lines running down from the calyx area**
- **1/16 of the total surface of the fruit for other skin defects.**

Interpretation: Examples of Class I slight skin defects are shown in Photos 42-47.

Photo 42. Classification: "Class I, slight skin defects". Fine corky lines measuring in total the distance between the pistil end and the calyx of the fruit – limit allowed

Photo 43. Classification: "Class I, slight skin defects". Slight healed cracks – limit allowed

Photo 44. Classification: "Class I, slight skin defects". Rubbing affecting in total 1/16 of the surface of the fruit – limit allowed

Photo 45. Classification: "Class I, slight skin defects". Rubbing affecting in total 1/16 of the surface of the fruit – limit allowed

Photo 46. Classification: "Class I, slight skin defects". Slight damage caused by scales affecting the skin only – **[within the limit allowed]**

Photo 47. Classification: "Class I, slight skin defects". Slight damage caused by tortrix or **leafroller** moths (*Totricidae* **spp.**) affecting the skin only – **[within the limit allowed].**

- slight bruising not exceeding 2 cm^2 cumulative in area

Interpretation: An example of Class I slight bruising is shown in Photo 48.

Photo 48. Classification: "Class I, slight bruising". Slight bruising affecting a cumulative area of 2 cm^2 – limit allowed

- **slight damage to the calyx**

Interpretation: An example of Class I slight damage to the calyx is shown in Photo 49.

Photo 49. Classification: "Class I, slight damage to the calyx". Half of the **outer parts of the calyx** missing – limit allowed

- slight internal **discolouration** not exceeding 1/3 of the total cross-section of the fruit.

Interpretation: [Internal discolouration may be caused by rough handling after the astringency has been artificially removed.] The area affected by internal **discolouration** does not increase during marketing, but the **discolouration** may **darken**, which is not considered to increase the severity of the defect.

Examples of Class I internal browning of the flesh are shown in Photos 50-52.

Photo 50. Classification: "Class I, slight internal discolouration". Slight internal discolouration affecting 1/3 of the cross-section – limit allowed

Photo 51. Classification: "Class I, slight internal discolouration". Slight internal discolouration under the skin affecting 1/3 of the surface – limit allowed

Photo 52. Classification: "Class I, slight internal discolouration". Flesh darkening around the seeds is not a defect

(iii) **Class II**

This class includes persimmons that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above:

Interpretation: Persimmons in this class must be of reasonable quality and suitable for human consumption.

The flesh must be free from major defects.

The following defects may be allowed, provided the persimmons retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape

Interpretation: Examples of Class II shape defects are shown in Photos 53-56.

Photo 53. Classification: "Class II, defects in shape". Rojo Brillante: typical shape (left), defect in shape (right) – limit allowed

Photo 54. Classification: "Class II, defects in shape". Triumph: typical shape (left), defect in shape (right) – limit allowed.

Photo 55. Classification: "Class II, defects in shape". Rojo Brillante: serious defect in shape and double fruit – not allowed

Photo 56. Classification: "Class II, defects in shape". Triumph: serious defect in shape and double fruit – not allowed.

- defects in colouring, **caused by the sun, not exceeding 1/4 of the total surface of the fruit**

Interpretation: Changes in colouration as persimmons mature are not considered colour defects. Colour defects caused by the sun are allowed, provided the flesh is not severely affected.

Examples of Class II defects in colouring caused by the sun are shown in Photos 36, 57-58.

Photo 57. Classification: "Class II, defects in colouring caused by the sun". Defects in colouring caused by the sun affecting 1/4 of the surface of the fruit – limit allowed

Photo 58. Classification: "Class II, defects in colouring caused by the sun". Defects in colouring and spots, caused by the sun affecting 1/4 of the surface of the fruit – limit allowed.

- skin defects not exceeding
- **twice the** distance between the pistil end and the calyx **of the fruit for corky lines running down from the calyx area**
- **1/8 of the total surface of the fruit for other skin defects**

Interpretation: Examples of Class II skin defects are shown in Photos 59-68.

Photo 59. Classification: "Class II, skin defects". Corky lines measuring in total twice the distance between the pistil end and the calyx of the fruit – limit allowed

Photo 60. Classification: "Class II, skin defects". Corky lines measuring in total more than twice the distance between the pistil end and the calyx of the fruit – not allowed

Photo 61. Classification: "Class II, skin defects". Healed cracks – limit allowed

Photo 62. Classification: "Class II, skin defects". Serious healed cracks – not allowed

Photo 63. Classification: "Class II, skin defects". Skin defects caused by rubbing affecting 1/8 of the total surface of the fruit – limit allowed

Photo 64. Classification: "Class II, skin defects". Corkiness caused by humidity under the calyx – **[within** the **limit allowed]**

Photo 65. Classification: "Class II, skin defects". Damage caused by scales affecting the skin only – **[within** the **limit allowed]**

Photo 66. Classification: "Class II, skin defects". Cracked corkiness caused by **snout moths** (Cryptoblabes **spp.**) – **[within** the **limit allowed]**

Photo 67. Classification: "Class II, skin defects". Cracked corkiness caused by rubbing – not allowed

Photo 68. Classification: "Class II, skin defects". Cracked corkiness caused by rubbing – not allowed

- slight bruising not exceeding 3 cm^2 **cumulative** in area

Interpretation: An example of Class II bruising is shown in Photo 69.

Photo 69. Classification: "Class II, slight bruising not exceeding 3 cm^2 in area". Slight bruising, the flesh is free of major defects – limit allowed

- **damage to the calyx**

Interpretation: An example of Class II "damage to the calyx" is shown in Photo 70.

Photo 70. Classification: "Class II, damage to the calyx". **All outer parts of the calyx** missing – limit allowed

- slight internal **discolouration** not exceeding 1/2 of the total cross-section of the fruit.

Interpretation: [Internal **discolouration** may be caused by rough handling after the astringency has been artificially removed.] The area affected by internal **discolouration** does not increase during marketing, but the discolouration may **darken**, which is not considered to increase the severity of the defect.

Examples of Class II internal discolouration are shown in Photos 52 and 71.

Photo 71. Classification: "Class II, slight internal discolouration". Internal discolouration affecting 1/2 of the total cross-section of the fruit – limit allowed

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section, by the weight of the fruit or by count of fruit per package.

The minimum size shall be:

(a) For persimmons sized by diameter: **40 mm**

(b) For persimmons sized by weight: 50 grams

(c) For persimmons sized by count: 40 mm or 50 grams.

To ensure uniformity in size, the range in size between produce in the same package shall **be:**

(a) For persimmons sized by diameter**: not exceeding 20 mm**

(b) For persimmons sized by weight: in accordance with the table below:

Size code	*Weight in grams*	*Maximum permissible difference between fruit within the package in grams*
A	50 - 90	20
B	85-130	25
C	125-190	35
D	>180	50

(c) For persimmons sized by count: **consistent with point (a).**

Uniformity in size is compulsory for Classes "Extra" and I.

Interpretation: An example of sizing is shown in Photo 72.

Photo 72. Sizing. Checking the size by using a sizing ring.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

Interpretation: Tolerances are provided to allow for deviation in handling and for natural deterioration of fresh produce over time.

Conformity with tolerances should be determined using at least the OPERATING RULES FOR THE CONFORMITY CHECKS as set out in Annex II to the Council Decision Revising the OECD „SCHEME FOR THE APPLICATION OF INTERNATIONAL STANDARDS FOR FRUIT AND VEGETABLES" [C(2006)95][1].[Insert footnote to the source]

A. Quality tolerances

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

Interpretation: The 5 per cent tolerance covers all shape, skin and colour defects allowed in Class I. The 0.5 per cent tolerance covers all shape, skin and colour defects, as well as bruises allowed in Class II.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

Interpretation: The 10 per cent tolerance covers all shape, skin and colour defects, as well as bruising allowed in Class II. The 1 per cent tolerance covers all defects not meeting the minimum requirements including those rendering the produce unfit for consumption.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of persimmons satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

Interpretation: The 10 per cent tolerance covers all malformations, serious skin and colour defects as well as defects not meeting the minimum requirements but not affecting edibility such as slight damage, soiling, lack of freshness. The 2 per cent tolerance covers all defects not meeting the minimum requirements rendering the produce unfit for consumption.

B. Size tolerances

For all classes (if sized): A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

Interpretation: The size tolerances are granted for produce below or above a set minimum as well as for produce deviating from the allowed and/or indicated size range.

[1] www.oecd.org/dataoecd/33/0/19517729.PDF

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only persimmons of the same origin, variety, quality and size (if sized).

For the "Extra" Class, the uniformity requirement also applies to colouring.

Interpretation: Examples of uniform presentation are shown in Photos 73-77.

Photo 73. Presentation: "Uniformity". "Extra" Class (Rojo Brillante) in a single-layer tray

Photo 74. Presentation: "Uniformity". Classes I and II – no uniformity in colouring required

Photo 75. Presentation: "Uniformity". Class I (Rojo Brillante) in a single-layer tray

Photo 76. Presentation: "Uniformity". Class I (Kaki Tipo) in sales packages in a package

Photo 77. Presentation: "Uniformity". Class II (Rojo Brillante) in a single-layer tray

The visible part of the contents of the package must be representative of the entire contents.

Interpretation: Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size (if sized) to that displayed and marked.

B. Packaging

The persimmons must be packed in such a way as to protect the produce properly.

Interpretation: Packages must be of such quality and strength as to protect the persimmons during transportation and handling.

Examples of packaging are shown in Photos 78-81.

Photo 78. Presentation: "Packaging". Single-layer package covered with a film

Photo 79. Presentation: "Packaging". Persimmons packed in sales packages

Photo 80. Presentation: "Packaging". Sales packages in a package

Photo 81. Presentation: "Packaging". Stickers on the fruit allowed in all classes

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

Interpretation: Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil, which could cause a negative impact on the produce and its presentation. A visible lack of cleanliness in several packages **is not allowed**.

VI. Provisions concerning marking

Each package[2] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

Interpretation: In the case of packed produce, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package with water-insoluble ink.

In the case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

Although these marking provisions do not apply to sales packages presented in packages, the indications given on both package and sales packages should not be misleading – if sales packages are marked or labelled.

Examples of marking are shown in Photos 82-83.

Photo 82. Marking printed on a label

Photo 83. Marking printed on a package

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[3].

Interpretation: For inspection purposes, the "packer" is the person or firm responsible for the packaging of the produce (this does not mean the staff that actually carry out the work, who are responsible only to their employer). The code mark is not a trademark but an official control system enabling the person or firm responsible for packaging to be readily identified. The dispatcher (shipper or exporter) may, however, assume sole responsibility, in which case identification of the "packer" as defined above is optional.

B. Nature of produce

- "Persimmons" if the contents are not visible from the outside.
- Name of the variety.

  The name of the variety can be replaced by a synonym. A trade name[4] can only be given in addition to the variety or the synonym.

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[2] These marking provisions do not apply to sales packages presented in packages.

[3] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference „packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

[4] A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.

Interpretation: The following examples are given to explain the indications related to variety, synonym and trade name:

- "Kaki Tipo" is the name of the variety which can be replaced by its synonym "Loto di Romagna"
- **"Sharon" or "Sharoni" are trade names which must be accompanied by the variety name "Triumph"**
- **"peRsimon®" is a registered trade mark for the variety "Rojo Brillante" which must be accompanied by the variety name "Rojo Brillante".**

C. Origin of produce

- Country of origin[5] and, optionally, district where grown, or national, regional or local place name.

Interpretation: Marking must include the country of origin, i.e. the country in which the persimmons were grown (e.g. "Produce of Spain", "Produce of Tajikistan" **or "Produce of Italy**").

The full or commonly used name should be indicated. The full name would be, e.g. "Kingdom of the Netherlands" or "Federal Republic of Germany". The common name would be "The Netherlands" or "Germany". In case of "The Netherlands" it would be allowed to indicate "Holland" if this name of a province is commonly used for the "Netherlands". Acronyms are not allowed with the exception of USA for the United States of America. Moreover, it is not allowed to indicate "French strawberries" to replace "origin: France".

Optionally, district of origin in national, regional ~~**(e.g. Ribera del Xuquer)**~~ or local terms may also be shown.

D. Commercial specifications

- Class.

Interpretation: Stating the class is compulsory.

- Size (if sized) expressed as:
  - Minimum and maximum diameters or
  - Minimum and maximum weights or
  - Number of units.
  - **"Ready for consumption when firm" or equivalent denomination, where appropriate.**

[5] The full or a commonly used name should be indicated.

E. Official control mark (optional)

Adopted 20xx

Annex 1

Summary of classification:

Examples of Classification of different defects are shown in Slides 97-63.

Slide 97: Classification of defects in shape. Variety: Rojo Brillante. Left to right: typical, limit Class I, limit Class II, out of grade.

Slide 98: Classification of defects in shape. Variety: Triumph. Left to right: typical, limit Class I, limit Class II, out of grade.

Slide 99: Classification of defects in colouring. Left to right: limit Class I, limit Class II, out of grade.

Slide 100: Classification of skin defects (fine corky lines). Left to right: limit "Extra" Class, limit Class I, limit Class II, out of grade.

Slide 101: Classification of skin defects (cracks in Kaki Tipo). Left to right: limit "Extra" Class, limit Class I, limit Class II, out of grade.

Slide 102: Classification of skin defects (rubbing). Left to right: limit "Extra" Class, limit Class I, limit Class II, out of grade.

Slide 103: Classification of bruising. Left to right: limit Class I, limit Class II, out of grade.

Slide 104: Classification of internal browning. Left to right: limit Class I, limit Class II, out of grade.

Annex 2

UNECE Standard FFV-63 concerning the marketing and commercial quality control of persimmons

I. Definition of produce

This standard applies to persimmons of varieties (cultivars) grown from *Diospyros kaki* L. **f.** to be supplied fresh to the consumer, persimmons for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for persimmons at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- A slight lack of freshness and turgidity
- For products graded in classes other than the „Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the persimmons must be:

- Intact, with the calyx attached, **which may be with or without peduncle and dry and brown**
- Sound; produce affected by rotting or deterioration, such as to make it unfit for consumption, is excluded
- Clean, practically free of any visible foreign matter
- Practically free from pests
- Free from damage caused by pests affecting the flesh
- Free of abnormal external moisture
- Free of any foreign smell and/or taste.

The development and condition of the persimmons must be such as to enable them:

- To withstand transportation and handling
- To arrive in satisfactory condition at the place of destination.

B. Maturity requirements

The persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

At least the lower 1/3 of the fruit should be yellow or the colour of the fruit should be turning.

C. Classification

Persimmons are classified in three classes, as defined below:

(i) ***„Extra" Class***

Persimmons in this class must be of superior quality. They must be characteristic of the variety.

The flesh must be sound.

The calyx must be intact.

The persimmons must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) ***Class I***

Persimmons in this class must be of good quality. They must be characteristic of the variety.

The flesh must be sound.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- A slight defect in shape
- Slight defects in colouring, caused by the **sun, not exceeding 1/8 of the total surface of the fruit**
- Slight skin defects not exceeding
  - **the distance between the pistil end and the calyx in case of fine corky lines running down from the calyx area**
  - **1/16 of the total surface of the fruit for other skin defects**
- **Slight damage to the calyx**
- Slight bruising not exceeding 2 cm^2 **cumulative** in area
- Slight internal **discolouration** not exceeding 1/3 of the total cross-section area of the fruit.

(iii) ***Class II***

This class includes persimmons that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The flesh must be free from major defects.

The following defects may be allowed, provided the persimmons retain their essential characteristics as regards the quality, the keeping quality and presentation:

- Defects in shape
- Defects in colouring, caused by the **sun not exceeding 1/4 of the total surface of the fruit**
- Skin defects not exceeding
  - **twice the distance between the pistil end and the calyx for corky lines running down from the calyx area**
  - **1/8 of the total surface of the fruit for other skin defects**
- Slight bruising not exceeding 3 cm^2 **cumulative** in area
- **Damage to the calyx**
- Slight internal **discolouration** not exceeding **1/2** of the total cross-section area of the fruit.
- ~~**[A slight lack of turgidity.]**~~

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section, by the weight of the fruit or by count of fruit per package.

The minimum size **shall be**

(a) For persimmons sized by diameter: 40 mm

(b) For persimmons sized by weight: 50 grams

(c) For persimmons sized by count: 40 mm or 50 grams.

To ensure uniformity in size, the range in size between produce in the same package shall **be:**

(a) For persimmon sized by diameter: **not exceeding 20 mm**

(b) For persimmons sized by weight: in accordance with the table below:

Size code	Weight in grams	Maximum permissible difference between fruit within the package in grams
A	50 - 90	20
B	85-130	25
C	125-190	35
D	>180	50

(c) For persimmon sized by count: **consistent with point (a).**

Uniformity in size is compulsory for **Classes** „Extra" and I.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) „Extra" Class

A total tolerance of 5 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of persimmons satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only persimmons, with or without crowns, of the same origin, variety, quality and size (if sized).

For the „Extra" Class, the uniformity requirement also applies to colouring.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

The persimmons must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[6] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[7].

B. Nature of produce

- „Persimmons" if the contents are not visible from the outside
- Name of the variety

  The name of the variety can be replaced by a synonym. A trade name8 can only be given in addition to the variety or the synonym.

C. Origin of produce

- Country of origin[9] and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized) expressed as:
  - Minimum and maximum diameters or
  - Minimum and maximum weights or
  - Number of units

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[6] These marking provisions do not apply to sales packages presented in packages.

[7] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference „packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

[8] A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

[9] The full or a commonly used name should be indicated.

- **"Ready for consumption when firm" or equivalent denomination, where appropriate.**

E. Official control mark (optional)

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Citrus fruit

The following document contains the Report of the working group on establishing a lineage of varieties of citrus fruit and labelling as well as proposed changes to the Standard on Citrus fruit (FFV-14)

GE.15-02046 (E)
1502046

Please recycle

Meeting of the Working Group on establishing a lineage of varieties of citrus fruit and labelling
(Geneva, Switzerland, 6 November 2014)

REPORT

1. The delegations of France, Italy, Netherlands, South Africa, Spain, Turkey, United Kingdom and the United States participated in the meeting.

2. Mr. Shawn Coetzee from South Africa chaired the meeting.

3. The agenda, presentations and the present report are available on the UNECE website at: http://www.unece.org/index.php?id=34063#/

4. The overall purpose of the meeting was to formulate proposals on how to change the "Definition of produce" and "Provisions concerning marking" in the Standard for Citrus Fruit to make labelling of citrus fruit packages unambiguous and easy to follow. The discussion during the meeting focused on agreeing on the classification of citrus fruit which would be simple enough for inspection services to check consistency between the labelling and the content of packages.

5. To guide the discussion, Mr. Graham Barry from South African citrus industry gave a presentation on the lineage and nomenclature of citrus cultivars. The complexity of the citrus fruit lineage makes it practically impossible for inspectors to distinguish between varieties and hybrids, especially in the mandarin group.

6. It was agreed that the labelling provisions in the UNECE Standard should be clarified and simplified. The proposed wording of the revised sections on the "Definition of produce" and "Provisions concerning marking" is presented in the annex.

7. The delegations agreed that there was a need for an updatable List of Varieties associated with the Standard. It does not need to be part of the Standard. Although the aim should be to make it universal, it does not need to be exhaustive. Mr. Graham Barry volunteered to compile first draft of the list, representing varieties traded internationally. The maintenance of the list would need to be discussed at a later stage.

8. Some countries maintain their own lists of varieties. The Italian list can be consulted at: www.agrumicoltura.it/cultivar.aspx

9. The Working Group asked the secretariat to circulate the report through the ListServer and ask counties to provide their feedback on the proposals by mid-February 2015 at the latest.

10. The Working Group decided that the final version of the proposed changes to the Standard should be ready by 23 March for submission to the meeting of the Specialized Section to be held from 21 to 24 April 2015.

Proposed changes to UNECE Standard FFV-14 Citrus fruit

I. Definition of produce[1]

This standard applies to the following varieties (cultivars) of fruit, classified as "citrus fruit", to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:

- lemons grown from the species *Citrus limon* (L.) Burm. f. **and hybrids thereof**
- Persian limes grown from the species *Citrus latifolia* (Yu. Tanaka) Tanaka, a large-fruited acid lime known also as Bearss or Tahiti and hybrids thereof
- Mexican limes grown from the species *Citrus aurantifolia (*Christm.*)* Swingle, also known as key limes and sour limes and hybrids thereof
- Indian sweet limes, Palestine sweet limes grown from the species *Citrus limettioides* Tanaka
- mandarins (*Citrus reticulata* Blanco), including satsumas (*Citrus unshiu* Marcow.), clementines (*Citrus clementina* hort. ex Tanaka), common mandarins (*Citrus deliciosa* Ten.) and tangerines (*Citrus tangerina* Tanaka), grown from these species and hybrids thereof
- oranges grown from the species *Citrus sinensis* (L.) Osbeck **and hybrids thereof**
- grapefruit grown from the species *Citrus paradisi* Macfad. and hybrids thereof
- pummelos or Shaddock grown from the species *Citrus maxima* (Burm.) Merr. and hybrids thereof.

[1] All information on botanical names is taken from the GRIN database. See www.ars-grin.gov

VI. Provisions concerning marking

Each package[2] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

B. Nature of produce

- Common name of the species[3]:
  - **If the produce is not visible from the outside, then the common name of the species is required**
  - **If the produce is visible from the outside, then the common name of the species is not required, but it is optional[4]**
- "Mixture of citrus fruit" or equivalent denomination and common names of the different species, in case of a mixture of citrus fruit of distinctly different species
- **For oranges: the name of the variety or variety group[5] is required**
- **For mandarins:**
  - **For satsumas: the name of the variety group, e.g. "*Satsumas*", is required. The variety name is optional[6]**
  - **For clementines: the name of the variety group, e.g. "*Clementines*", is required. The variety name is optional[7]**
    - "With seeds" for clementines with more than 10 seeds per fruit
    - "Seedless" (optional)[8]
  - **For all other mandarins and their hybrids: "*Mandarins*" or "*Tangerines*", plus the variety name** (or should the variety name be optional?)
- For grapefruit and hybrids: the indication "pink" or "red" where appropriate. **The variety name is optional**
- For pummelos and hybrids: the indication "pink" or "red" where appropriate. **The variety name is optional**
- **For lemons: the common name of the species, e.g. "*Lemons*", is required. The variety name is optional**
- **For limes: the common name of the species, e.g. "*Limes*", is required. The variety name is optional**
- **The name of the variety can be replaced by a synonym.**

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[2] These marking provisions do not apply to sales packages presented in packages.

[3] **For example: "Oranges", "Lemons", "Limes", "Grapefruit", "Pummelos", "Mandarins", "Tangerines", "Clementines", "Satsumas", etc.**

[4] **Comment by Gh. Barry – "...we should do away with the two options and have only the following option: "Whether the produce is visible from the outside or not visible from the outside, the common name of the species is required.""**

[5] **For example: "Navels", "Valencias", "Sanguinelli", "Tarocco", etc.**

[6] **For example: "*Owari Satsuma*" is optional.**

[7] **For example: "*Nules Clementine*" is optional.**

[8] Seedless citrus fruit may occasionally contain seeds.

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Apples – proposals by the Netherlands

GE.15-01608 (E)

1501608

Please recycle

Proposals from the delegation of the Netherlands
(received on 30 October 2014)

The delegation of the Netherlands proposes to delete some varieties from the list and add them as mutants in the column "additional specifications", as indicated in the table below. The reason is that in their opinion the added value of including these mutants in the list is limited. Besides this, extending the list of varieties with mutants would in future result in a long and complex list and would cause problems in control, as it won't be possible to distinguish all the different mutants from each other in practice.

It is also proposed to add the names "Schone van Boskoop" and "Goudreinette" in the list as synonyms of the variety "Belle de Boskoop".

Varieties to be deleted from the list:	**To be added (in the column "additional specifications") as a mutant of the variety:**
Annaglo	Gala
Baigent	Gala
Bel-El	Elstar
Bigigalaprim	Gala
Boskoop rouge	Schone van Boskoop
Cauflight	caudle
Daliest	Elstar
Dalili	Delcorf
Decosta	Jonagold
Early Jonagold	Jonagold
Elshof	Elstar
Elstar Boerekamp	Elstar
Fuji Brak	Fuji
Fuji Fubrax	Fuji
Gala Schnitzer	Gala
Galaxy	Gala
Joburn	Braeburn
Jonagold Boerekamp	Jonagold
Jonagored Supra	Jonagold
Lochbuie Red Braeburn	Braeburn
Mahana Red Braeburn	Braeburn
Mariri Red	Braeburn
Obrogala	Gala
Red Elstar	Elstar
Romagold	Jonagold
Rosy Glow	Cripps Pink
Royal Braeburn	Braeburn
Royal Beaut	Tenroy
Rubinstar	Jonagold
Ruby Pink	Cripps Pink
Schneica	Jonagold
Trumdor	Red Delicious

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Apples – position of WAPA

The following contribution by the World Apple and Pear Association (WAPA) was submitted to the Working Party on Agricultural Quality Standards at its November 2014 session. The Working Party requested the Specialized Section to consider the topic.

GE.15-02431 (E)

1502431

Please recycle

UNECE STANDARD FFV-50 – Apples
Working party on Agricultural Quality Standards
Geneva, 3-5 November 2014

1. The Seventieth session of the Working Party (WP) on Agricultural Quality Standards will take place in Geneva from 3-5 November 2014. Following the technical discussion at the Specialized Section on Standardization of Fresh Fruit and Vegetables on 28 April-1 May 2014, UNECE is expecting to adopt early November a new marketing standard for apples, based on the latest version of the draft standard as circulated by UNECE on 11 July.

2. In a letter dated 16th January 2014 responding to an UNECE request on criteria for a variety to be economically important, WAPA[1] indicated that 39 leading apple varieties represent 82% of the world production and trade. These varieties are considered internationally and by the supply chain as the "*most economically important*" varieties and hence worth to be recognised as such in the standard. Unfortunately, the WAPA position, on behalf of the international apple and pear community, was ignored. The latest version of the draft standard (11 July 2014) is now also including a large number of mutants in the list of varieties. Rather than limiting the list of varieties to the most commonly internationally traded varieties, the UNECE draft standard is extending its scope.

3. While recognising the benefit of having a dynamic and evolving list of varieties, WAPA is not in favour of such an enlarged list of varieties. Indeed, an extensive list of varieties covering as well mutants would:

   - complicate packing operations,
   - lead to additional costs and problems on labelling,
   - complicate discussion on specification within the supply chain,
   - create problems relating to controls,
   - confuse consumers about varieties.

4. The information about mutants is mainly relevant for growers from a production perspective, in particular for the adaptation of specific sub-varieties to particular conditions of a growing region. Mutants' names are not relevant from a marketing perspective and in most of the case the production level will not match a threshold of economic importance.

5. Separately, WAPA also welcomes the progress made by the revision of the standard to recognise "miniature apples", provided they reach a minimum brix level of 12°. However, more work still needs to be done on the determination of varieties which should be part of this positive list of miniature apples.

6. In the report of the sixty-second session of the WP on Agricultural Quality Standards (Section on Fresh Fruit and Vegetables), it was recommended that the revised list of varieties will be sent to WAPA for consultation to seek WAPA members' opinion. Such a consultation did not formally take place, meaning that the new standard will not reflect the expertise available from the international apple and pear sector represented in WAPA.

7. On this background, WAPA calls UNECE and its members to postpone the vote on the new apples standard until a more in-depth discussion takes place with WAPA experts, e.g. at the upcoming meeting of the sixty-third session of the section on Fresh Fruit and Vegetables in April/May 2015.

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[1] **WORLD APPLE AND PEAR ASSOCIATION** Rue des Trèves 49-51 bte 8 • 1040 Brussels • Belgium • Tel: +32 2 777 15 80 • Fax: +32 2 777 15 81 • e-mail: info@wapa-association.org, www.wapa-association.org

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Other standards

UNECE Standard for Lambs Lettuce (Recommendation in force until November 2015)

This following document contains comments (underlined) submitted by the delegation of France.

GE.15-05874 (E)
1505874

Please recycle

UNECE Standard FFV- 60 concerning the marketing and commercial quality control of lambs lettuce

I. Definition of produce

This standard applies to rosettes of lambs lettuce of varieties (cultivars) grown from *Valerianella locusta* (L.) Laterr. to be supplied fresh to the consumer, lambs lettuce for industrial processing being excluded.

This standard does not apply to products having undergone a trimming or cutting making them 'ready to eat' or 'kitchen ready' (cf. article 4 regulation 543/2011: Exceptions and exemptions from the application of marketing standards).

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for lambs lettuce at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the lambs lettuce must be:

- intact; leaves and rosettes should be intact but cotyledons, outer leaves and roots may be removed
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter; however, unwashed lambs lettuce may have traces of earth or other growing material
- practically free from pests
- practically free from damage caused by pests
- fresh in appearance and turgid
- not running ~~to seed~~
- free of abnormal external moisture
- free of any foreign smell and/or taste

Yellow cotyledons are not regarded as a defect.

The development and condition of the lambs lettuce must be such as to enable it:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Classification

Lambs lettuce is classified in two classes, as defined below:

(i) Class I

Lambs lettuce in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

Lambs lettuce must be free from root tufts but a few rootlets are allowed.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in colouring
- slightly damaged leaves such as cracks, holes, tears, or bruises, provided the edibility is not affected.

(ii) Class II

This class includes lambs lettuce that does not qualify for inclusion in the higher class but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the lambs lettuce retain its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in colouring
- damaged leaves such as cracks, holes, tears, or bruises, provided the edibility is not seriously affected
- root tufts.

III. Provisions concerning sizing

There is no sizing requirement for lambs lettuce.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

A rosette presenting only one leave that does not satisfy the requirements of the class is not considered as a defect. However, if several leaves do not satisfy the requirements of the class, the rosette should then be considered as a defect.

(i) Class I

A total tolerance of 10 per cent, by number of rosettes or weight, of lambs lettuce not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce neither satisfying the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

In addition, 10 per cent, by weight, of single leaves are allowed.

(ii) Class II

A total tolerance of 10 per cent, by number of rosettes or weight, of lambs lettuce satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

In addition, 15 per cent, by weight, of single leaves are allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only lambs lettuce of the same origin, variety or commercial type and quality.

In class I, the rosettes should be uniform in shape and colour.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Lambs lettuce must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[1] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer and/or dispatcher/shipper:

[1] These marking provisions do not apply to sales packages presented in packages.

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[2].

B. Nature of produce

- "Lambs lettuce", if the contents are not visible from the outside.
- Name of the variety (optional).

C. Origin of produce

- Country of origin[3] and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class

E. Official control mark (optional)

Adopted 2014 (as a recommendation)

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[2] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

[3] The full or a commonly used name should be indicated.

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Truffles

Truffels – proposals by France

The following document contains comments by the delegation of France and concern the "Definition of Produce".

GE.15-05876 (E)
1505876

Please recycle

DEFINITION OF PRODUCE

This standard applies to ascocarps (fruiting bodies) of truffles of species of the genus *Tuber*, to be supplied fresh to the consumer, truffles for industrial processing being excluded.

A non-exhaustive list of commercialized truffles is presented below.

Species	*Common name*
Tuber melanosporum Vittad.	Black truffle; Black Perigord truffle; Perigord truffle
Tuber brumale Vittad.	Winter truffle, **Violet truffle**?
Tuber brumale var. *moschatum* (Bull.) I.R. Hall, P. K. Buchanan, Wang & Cole	Musky truffle
Tuber indicum Cooke and Massee	China truffle; Asia truffle; **Winter black truffle**?
Tuber aestivum Vittad.	White summer truffle; summer truffle**; red-grained black truffle? Bagnoli truffle? Italian truffle?**
Tuber mesentericum Vittad.	Mesenteric truffle
Tuber uncinatum Chatin	Burgundy truffle; Autumn truffle
Tuber magnatum Picco	Piedmont white truffle; Alba white truffle
Tuber borchii Vittad.	**Tuscany white truffle? Whitish truffle?**
Tuber macrosporum Vittad.	Smooth **(black?)** truffle
Tuber gibbosum Harkn	Oregon truffle

NOTE:

The terms printed in bold are the names currently used in the standard.

English-speaking countries are kindly requested to confirm that these names are the commonly used ones in their countries.

United Nations ECE/TRADE/C/WP.7/GE.1/2015/9

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Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-third session
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Item 5 (d) of the provisional agenda
Revision of UNECE standards

UNECE Standard for Garlic

The following document has been submitted by the delegation of Spain. Proposed amendments are underlined, explanations are in italics.

GE.15-07264 (E)

1507264

Please recycle

UNECE Standard FFV-18 concerning the marketing and commercial quality control of garlic

I. Definition of produce

This standard applies to garlic of varieties (cultivars) grown from *Allium sativum* var. *sativum* L. to be supplied fresh[1], semi-dry[2] or dry[3] to the consumer, green garlic with full leaves and undeveloped cloves and garlic for industrial processing being excluded.

The garlic bulbs may consist of several or only one clove ("solo garlic").

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for garlic at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the bulbs must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- practically free from pests
- practically free from damage caused by pests
- firm
- free of damage caused by frost or sun
- free of externally visible sprouts
- free of abnormal external moisture

[1] "Fresh garlic" means produce with a "green" stem and with the outer skin of the bulb still fresh.
[2] "Semi-dry garlic" means fresh produce with the stem and outer skin of the bulb not completely dry.
[3] "Dry garlic" means fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry.

- free of any foreign smell and/or taste[4].

For dry garlic, if trimmed, the stem length should not exceed 3 cm.

The development and condition of the garlic must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Classification

Garlic is classified in three classes, as defined below:

(i) "Extra" Class

Garlic in this class must be of superior quality. It must be characteristic of the variety and/or commercial type.

The bulbs must be:

- intact
- of regular shape
- properly cleaned.

The cloves must be compact.

The roots must be cut close to the base of the bulb in the case of dry garlic.

Garlic must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Garlic in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

The bulbs must be:

- intact
- of fairly regular shape.

The cloves must be reasonably compact.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight tears in the outer skin of the bulb.

(iii) Class II

This class includes garlic that does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified above.

[4] This provision does not preclude a specific smell and/or specific taste caused by smoking.

The following defects may be allowed, provided the garlic retains its essential characteristics as regards the quality, the keeping quality and presentation:

- tears in the outer skin or missing parts of the outer skin of the bulb
- staining that does not affect the outer skin (the skin of the clove) provided it does not cover more than half the bulb surface.
- healed injuries
- slight bruises
- irregular shape
- up to three cloves missing.
- physiological damage not progressive affecting up to two cloves.

RATIONALE 1: staining is a defect that occurs sometimes due to the fact that garlic grows directly in the soil and is dried in the orchard once harvested. This proposal allows staining in every bulb provided it does not cover more than half the bulb surface.

RATIONALE 2: this kind of physiological damage is proposed to be included in class II taking into account its nature and the particular characteristics of the produce:

- *It is a non-progressive defect that only affects to individual cloves. If there is a clove affected in a bulb, the defect will not progress to other cloves.*
- *If there is a single clove affected in a bulb (only the flesh is affected, not the skin of the clove), the other cloves are perfectly edible. Bearing in mind that the average number of cloves per bulb is 10 (it varies according commercial types and crop conditions), it would represent the 10 %.*
- *It is an internal defect, impossible to detect from the outside until a very advanced stage (when referring to a single clove, the defect progresses, but it does not spread to other cloves).*

The early symptoms appear as light yellow areas in the flesh of the clove, that turn into a deep yellow or amber colour and the clove is somewhat translucent and sticky or waxy to the touch. The outer dry protective skins of the clove are not affected and often no indication of the defect shows externally until the advanced stage is reached when shrinking of the clove.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section.

The minimum diameter shall be:

- 45 mm for "Extra" Class
- 30 mm for Classes I and II.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- 15 mm when the smallest bulb has a diameter of less than 40 mm
- 20 mm when the smallest bulb has a diameter equal to or more than 40 mm.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of garlic not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of garlic not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

Within this tolerance not more than 1 per cent by weight of bulbs may have cloves with externally visible sprouts.

- In addition to this tolerance, not more than 25 per cent, by number or weight, of bulbs showing staining that does not affect the outer skin (the skin of the clove), provided it does not cover more than a quarter of the bulb surface.

RATIONALE: It is a defect that occurs sometimes due to the fact that garlic grows directly in the soil and is dried in the orchard once harvested. This specific tolerance has been added in this section because the proposal aims that no more than 25 % of the bulbs should display staining in class I.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of garlic satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

In addition to this tolerance, not more than 5 per cent by weight of bulbs may have cloves with externally visible sprouts.

B. Size tolerances

For all classes: a total tolerance of 10 per cent by weight of garlic not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only garlic of the same origin, variety or commercial type, quality and size.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Garlic must be packed in such a way so as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

RATIONALE: It is in the Standard Layout.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package[5] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[6].

B. Nature of produce

- "Fresh garlic", "Semi-dry garlic", "Dry garlic" or "Solo garlic" if the contents are not visible from the outside;
- Commercial type ("White garlic", "Pink garlic", etc.);
- "Smoked", where appropriate.

C. Origin of produce

Country of origin[7] and, optionally, district where grown, or national, regional or local place name.

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[5] These marking provisions do not apply to sales packages presented in packages.

[6] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

[7] The full or a commonly used name should be indicated.

D. Commercial specifications

- Class
- Size expressed as minimum and maximum diameters of the bulbs.

E. Official control mark (optional)

Adopted 1966

Last revised 2011

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Specialized Section on Standardization of Fresh Fruit and Vegetables

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Item 7 of the provisional agenda
Food waste related to the use of standards

Food waste related to the use of standards

The following document for discussion was prepared by the delegation of Sweden in response to a request by the 2014 sessions of the Working Party on Agricultural Quality Standards and the Specialized Section on Standardization of Fresh Fruit and Vegetables.

GE.15-07370 (E)
1507370

Please recycle

Trade standards and food waste

Background

At the meeting of the Specialized Section on Standardization of Fresh Fruit and Vegetables in May 2014 the Specialized Section set up a Working Group, composed of the delegations of France, Germany, Malaysia, Sweden (Rapporteur), United Kingdom and the United States, which would try to identify the reasons why the standards may cause waste.

At the meeting of the Working Party on Agricultural Quality Standards in November 2014 the delegations exchanged views on and the way forward in addressing food waste concerns within quality standards. Food waste is an area of concern in many countries. The Working Party recommended that all specialized sections consider if this topic would be appropriate for their work. It was also suggested that, at its 2015 session, the Specialized Section on Standardization of Fresh Fruit and Vegetables start work on a limited number of products to see what issues and provisions could be addressed from the point of view of reducing waste.

Food waste in fresh fruits and vegetables is caused at all stages from production to retail as well as at the consumer stage. Since the quality requirements of supermarkets and consumers are generally higher than those set out in the standards these are a major cause of waste also at the initial sorting stage. Products rejected at the initial sorting can however often find alternative use such as processing or animal feed whereas products rejected later are often discarded. In trade standards the requirements defining the lower limit of Category II set out the limit for products that may be sold for direct human consumption whereas the requirements of Category Extra and I mainly have commercial effects in that they define the requirements of the two Categories that render a higher price for the products than cat II products.

The requirements of Category I may however influence waste to some extent since many retailing chains only sell products of Category I. You can however say that it is then not the trade standard that is the direct cause of waste since products may still be sold.

The logical measure to reduce waste related to trade standards would be to lower the requirements. However, trade standards shall reflect market requirements since their purpose is to standardize and harmonize the buyers' requirements to sellers/ suppliers. If they do not reflect market requirements they lose their major function.

Market requirements develop in a process including all parts in the production and distribution chain, but in particular retailers and consumers. Retailers put as attractive products as possible on display to attract consumers and consumers pick out the nicest looking products of the ones on display. When standards are changed to reflect a changed consumer/ retail requirement this behaviour is strengthened. So, market requirements, can to some extent be influenced.

Therefore, it may be possible to reduce the amount of products that may not be sold for fresh consumption, if there are requirements, especially in Category II, that can be either deleted or reduced, and still be acceptable to the market.

It is therefore proposed that the group goes through the standards and tries to identify possible changes in line with the reasoning above. It does not seem feasible to do all standards at once. It is instead proposed that the group looks at a limited number of standards per year and preferably standards that are looked at for other reasons in order to coordinate work.

For the coming year, it is proposed that the group looks at apples, leeks and tomatoes.

United Nations ECE/TRADE/C/WP.7/GE.1/2015/11

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Specialized Section on Standardization of Fresh Fruit and Vegetables

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Standard Layout for explanatory text in UNECE brochures

Draft layout of UNECE explanatory brochures for Standards on fresh fruit and vegetables

This document is based on the 2011 edition of the Standard Layout for UNECE standards on fresh fruit and vegetables and the general explanatory notes from the UNECE brochures published since 2009.

The underlined text either differs from or is in addition to the OECD interpretative notes. The Specialized Section will take a decision on whether to accept these differences and additions, and to inform the OECD Scheme accordingly.

The following conventions are used in the text:

{text}: For text which explains the use of the Standard Layout. This text does not appear in the brochure. It is replaced by text appropriate for a specific brochure.

<text>: For optional texts or text for which several alternatives exist, depending on the product.

When developing an explanatory brochure based on this Standard Layout, product-specific provisions of the relevant standard must be included. Other product-specific explanatory notes may also be added. Photos illustrating characteristics of the produce and defects should be inserted, as appropriate.

GE.15-03359 (E)
1503359

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The official text of the standard is indicated in bold type; the interpretative text of the standard is indicated in black. R ferences to photos representing the visual interpretation are printed in black bold. The entire text of the standard without the interpretative text appears in a annex II.

I. Definition of produce

This standard applies to *{name of produce}* of varieties (cultivars) grown from *{Latin botanical reference in italics followed where necessary by the author's name in normal type}* to be supplied fresh to the consumer, *{name of produce}* for industrial processing being excluded.

{Indicate explanatory notes highlighting the variability of varieties and/or commercial types}

{Indicate explanatory notes related to the methods of production including photo(s) should be included provided this information is relevant with respect to the scope of the standard.}

Interpretation:

Examples of commercially grown varieties are shown in **Photos 1-*{xxx}*.**

Photo 1. Definition of produce – *{xxx}*

Photo *{x}*. Definition of produce – *{xxx}*

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for *{name of produce}* at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- **A slight lack of freshness and turgidity**
- **For products graded in classes other than the "Extra" Class, a slight deterioration due to their development and their tendency to perish.**

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

Advice: At the packing stage, special attention should be paid to ensure that the minimum requirements have been met. Produce with any progressive defects will deteriorate during transportation and distribution.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the *{name of produce}* must be:

{List the minimum requirements in the same order as they appear in the standard; photo(s) for each one, if possible and necessary.}

- **intact,**

Interpretation: *{name of produce}* must not have any damage or injury affecting the integrity of the produce. *{Name of produce}* with mechanical damage, unhealed injuries or cracks exposing the interior of the produce are not allowed.

Examples related to the minimum requirement "intact" are shown in **Photos *{x-y}*.**

Photo *{x}*. Minimum requirement: "intact". Mechanical damage – not allowed

Photo *{x}*. Minimum requirement: „intact". Split fruit — not allowed

- **sound; produce affected by rotting or deterioration, such as to make it unfit for consumption, is excluded**

Interpretation: *{name of produce}* must be free from disease (caused by fungi, bacteria or viruses), physiological disorders or serious deterioration, which appreciably affect their appearance, edibility or keeping quality. *{Name of produce}* affected by rotting, even if the signs are very slight but liable to make the fruit unfit for consumption upon arrival at destination, should be excluded.

The *{name of produce}* with the following defects are therefore excluded:

- rotting
- mould
- serious bruising

{Additional defects may be added, previous defects may be deleted if not relevant for a given produce.}

Examples related to the minimum requirement "sound" are shown in **Photos *{x-y}***.

Photo *{x}*. Minimum requirement: "sound". Early signs of rotting – not allowed

Photo *{x}*. Minimum requirement: "sound". Serious bruising – not allowed

- **clean, practically free of any visible foreign matter**

Interpretation: The presence of visible foreign matter can detract from commercial presentation and acceptance of *{name of produce}*. Therefore, the acceptable limit for "practically free" would be – in all classes – very slight traces of dust. Soiling or any traces of inorganic deposits are not allowed. Any deposits of a blue, green or other unusual colour indicating the presence of traces of pesticide residues are not allowed.

Examples related to the minimum requirement "clean" are shown in **Photos *{x-y}***.

Photo *{x}*. Minimum requirement: "clean". The bloom is a characteristic of the fruit and is not a defect

Photo *{x}*. Minimum requirement: "clean". Very slight traces of dust – limit allowed in all classes

Photo *{x}*. Minimum requirement: "clean". Soiled fruit – not allowed

- **practically free from pests**

Interpretation: The presence of pests can detract from the commercial presentation and acceptance of the *{name of produce}*. Therefore, the acceptable limit for "practically free" would be – in all classes – the odd insect, mite or other pests in the package or sample; any colonies are not allowed.

Examples related to the minimum requirement "practically free from pests" are shown in **Photos *{x-y}***.

Photo *{x}*. Minimum requirement: "practically free from pests". One pest (*{name of pest}*) – limit allowed in all classes

Photo *{x}*. Minimum requirement: "practically free from pests". Colony of pests (*{name of pest}*) – not allowed.

- **<practically free of damage caused by pests>**

Interpretation: Pest damage affecting the flesh makes the produce unfit for consumption. Therefore, the acceptable limit for "practically free" would be – in all classes – very slight traces of damage caused by pests.

Examples related to the minimum requirement „practically free from damage caused by pests" are shown in **Photos *{x-y}***.

Photo *{x}*. Minimum requirement: "practically free from damage caused by pests". Hole left by a fruit fly larvae leaving the fruit – not allowed

Photo *{x}*. Minimum requirement: "practically free from damage caused by pests". Feeding damage caused by larvae – not allowed

- **<free from damage caused by pests affecting the flesh>**

Interpretation: Pest damage affecting the flesh makes the produce unfit for consumption and is not allowed. Any pest damage affecting the skin only is assessed within the limits allowed for skin defects in the respective classes.

Examples related to the minimum requirement „free from damage caused by pests affecting the flesh" are shown in **Photos *{x-y}***.

Photo *{x}*. Minimum requirement: "free from damage caused by pests affecting the flesh". Hole left by a fruit fly larvae leaving the fruit – not allowed

Photo *{x}*. Minimum requirement: "free from damage caused by pests affecting the flesh". Feeding damage caused by larvae – not allowed

- **free of abnormal external moisture**

Interpretation: This provision applies to excessive moisture, for example, free water lying inside the package, but does not include condensation on produce following release from cool storage or refrigerated vehicle.

- **free of any foreign smell and/or taste.**

Interpretation: This provision applies to *{name of produce}* stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other products which give off volatile odours.

The development and condition of the {name of produce} must be such as to enable them:

- **to withstand transportation and handling**
- **to arrive in satisfactory condition at the place of destination.**

B. Maturity requirements

{If the standard comprises a section on maturity requirements the following interpretative notes may be included as appropriate :}

The *{name of produce}* must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the *{name of produce}* must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

Interpretation: Shape, size and surface colour convey information about the maturity level of specific variety.

<Once picked, *{name of produce}* continue to mature, provided the fruit has reached the stage of maturity ensuring proper completion of the ripening process resulting in normal taste, flavour and odour.>

<The intent of setting a minimum limit is to assure that fruits are harvested at a maturity stage which enables them to enter the distribution chain in good condition and to continue the ripening to achieve good eating quality.>

<Objective methods to determine firmness, refractometric index and sugar/acid ratio are described in the Guidelines on Objective Tests to Determine the Quality of Fruit and Vegetables and Dry and Dried Produce [1].>

Examples related to the maturity requirement "satisfactory ripeness" are shown in **Photos *{x-y}***.

Photo *{x}*. Maturity requirement: "satisfactory ripeness". Range of different ripening stages

C. Classification

***{Name of produce}* are classified in three classes, as defined below.**

(i) "Extra" Class

***{Name of produce}* in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.**

<They must be :>

{List the explanatory notes in the same order as they appear in the standard. If possible, include photo(s) for each one}.

They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

Interpretation: <Changes in colouration as *{name of produce}* mature are not considered to be defects in colouring. "Extra" Class fruit in packages must be uniform in colouring. >

Examples related to Class "Extra" are shown in **Photos *{x-y}***.

Photo *{x}*. Classification: "Extra" Class. A very slight superficial defect – limit allowed

***(ii)* Class I**

***{Name of produce}* in this class must be of good quality. They must be characteristic of the variety and/or commercial type.**

<They must be :>

{List the explanatory notes in the same order as they appear in the standard. If possible, include photo(s) for each one}.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

[1] *http://www.oecd.org/tad/fv*

- **a slight defect in shape,**

Interpretation:

Examples of Class I shape defects are shown in **Photos *{x-y}***.

Photo x. Classification: "Class I, a slight defect in shape". *{Name of variety}*. typical shape (left), a slight defect in shape (right) – limit allowed

- **slight defects in colouring,**

Interpretation: <Changes in colouration as *{name of produce}* mature are not considered colour defects.>

Examples of Class I defects in colouring are shown in **Photos *{x-y}***.

Photo *{x}*. Classification: "Class I, slight defects in colouring". Slight defects in colouring, caused by the sun – limit allowed

- slight skin defects,

Interpretation:

Examples of Class I slight skin defects are shown in **Photos *{x-y}***.

Photo *{x}*. Classification: "Class I, slight skin defects". Slight healed cracks – limit allowed

Photo *{x}*. Classification: "Class I, slight skin defects". Slight rubbing – limit allowed

Photo *{x}*. Classification: "Class I, slight skin defects". Slight damage caused by scales affecting the skin only – limit allowed

(iii) **Class II**

This class includes *{name of produce}* that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above:

Interpretation: *{name of produce}* in this class must be of reasonable quality and suitable for human consumption.

The following defects may be allowed, provided the *{name of produce}* retain their essential characteristics as regards the quality, the keeping quality and presentation:

- **defects in shape,**

Interpretation:

Examples of Class II shape defects are shown in **Photos *{x-y}***.

Photo *{x}*. Classification: "Class II, defects in shape". *{name of variety}*: typical shape (left), defect in shape (right) – limit allowed

Photo *{x}*. Classification: "Class II, defects in shape". *{name of variety}*: serious defect in shape – not allowed

- **defects in colouring,**

Interpretation: <Changes in colouration as *{name of produce}* mature are not considered colour defects.>

Examples of Class II defects in colouring are shown in **Photos *{x-y}***.

Photo *{x}*. Classification: "Class II, defects in colouring". Defects in colouring caused by the sun – limit allowed

- **skin defects.**

Interpretation:

Examples of Class II skin defects are shown in **Photos *{x-y}***.

Photo *{x}*. Classification: "Class II, skin defects". Healed cracks – limit allowed

Photo *{x}*. Classification: "Class II, skin defects". Skin defects caused by rubbing – limit allowed

Photo *{x}*. Classification: "Class II, skin defects". Damage caused by scales affecting the skin only – limit allowed

III. Provisions concerning sizing

Size is determined by ... *{provisions of the respective standard}*

The minimum size shall be: ... *{provisions of the respective standard}*

To ensure uniformity in size, the range in size between produce in the same package shall be: *{provisions of the respective standard}*

<Uniformity in size is compulsory for *{provisions of the respective standard}***>**

Interpretation:

An example of sizing is shown in **Photos *{x-y}***.

Photo *{x}*. Sizing. Checking the size.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

Interpretation: Tolerances are provided to allow for deviation in handling and for natural deterioration of fresh produce over time.

Conformity with tolerances should be determined using at least the OPERATING RULES FOR THE CONFORMITY CHECKS as set out in Annex II to the Council Decision Revising the OECD „SCHEME FOR THE APPLICATION OF INTERNATIONAL STANDARDS FOR FRUIT AND VEGETABLES" [C(2006)95][2].

A. Quality tolerances

(i) **"Extra" Class**

A total tolerance of 5 per cent, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

[2] www.oecd.org/dataoecd/33/0/19517729.PDF

Interpretation: The 5 per cent tolerance covers all shape, skin and colour defects allowed in Class I. The 0.5 per cent tolerance covers all shape, skin and colour defects, as well as bruises allowed in Class II.

{Possible tolerances for individual defects depending on the relevant standard should be included}

(ii) **Class I**

A total tolerance of 10 per cent, by number or weight, of {name of produce} not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

Interpretation: The 10 per cent tolerance covers all shape, skin and colour defects, as well as bruising allowed in Class II. The 1 per cent tolerance covers all defects not meeting the minimum requirements including those rendering the produce unfit for consumption.

(iii) **Class II**

A total tolerance of 10 per cent, by number or weight, of {name of produce} satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

Interpretation: The 10 per cent tolerance covers all malformations, serious skin and colour defects as well as defects not meeting the minimum requirements but not affecting edibility such as slight damage, soiling, lack of freshness. The 2 per cent tolerance covers all defects not meeting the minimum requirements rendering the produce unfit for consumption.

B. Size tolerances

For all classes (if sized): A total tolerance of 10 per cent, by number or weight, of {name of produce} not satisfying the requirements as regards sizing is allowed.

Interpretation: The size tolerances are granted for produce below or above a set minimum as well as for produce deviating from the allowed and/or indicated size range.

V. Provisions concerning presentation

A. Uniformity

The contents of each package <(or lot for produce presented in the transport vehicle)> must be uniform and contain only {name of produce} of the same origin, <variety,> quality and size <(if sized)>.

The visible part of the contents of the package must be representative of the entire contents.

Interpretation: Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size (if sized) to that displayed and marked.

Examples of uniform presentation are shown in **Photos *{x-y}***.

Photo *{x}*. Presentation: "Uniformity". "Extra" Class presentation of (*{name of variety}*)

Photo *{x}*. Presentation: "Uniformity". Class I presentation of (*{name of variety}*)

Photo *{x}*. Presentation: "Uniformity". Class II presentation of (*{name of variety}*)

Photo *{x}*. Presentation: "Uniformity". Classes I and II – no uniformity in colouring required

B. Packaging

The *{name of produce}* must be packed in such a way as to protect the produce properly.

Interpretation: Packages must be of such quality and strength as to protect the *{name of produce}* during transportation and handling.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

Interpretation: Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil, which could cause a negative impact on the produce and its presentation. A visible lack of cleanliness in several packages is not allowed.

Examples of packaging are shown in **Photos *{x-y}***.

Photo *{x}*. Presentation: "Packaging". Single-layer package

Photo *{x}*. Presentation: "Packaging". *{name of produce}* loose in a package

Photo *{x}*. Presentation: "Packaging". *{name of produce}* in sales packages

Photo *{x}*. Presentation: "Packaging". Sales packages in a package

Photo *{x}*. Presentation: "Packaging". Stickers on the fruit allowed in all classes

VI. Provisions concerning marking

Each package[3] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

Interpretation: In the case of packed produce, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package with water-insoluble ink.

In the case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

Although these marking provisions do not apply to sales packages presented in packages, the indications given on both package and sales packages should not be misleading – if sales packages are marked or labelled.

[3] **These marking provisions do not apply to sales packages presented in packages.**

<For {*name of produce*} transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.>

Interpretation:

Examples of marking are shown in **Photos** *{x-y}*.

Photo *{x}*. Marking printed on a label

Photo *{x}*. Marking printed on a package

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[4].

Interpretation: For inspection purposes, the "packer" is the person or firm responsible for the packaging of the produce (this does not mean the staff that actually carry out the work, who are responsible only to their employer). The code mark is not a trademark but an official control system enabling the person or firm responsible for packaging to be readily identified. The dispatcher (shipper or exporter) may, however, assume sole responsibility, in which case identification of the "packer" as defined above is optional.

B. Nature of produce

- **"*{Name of produce}*" if the contents are not visible from the outside.**

Interpretation: The name of the produce may be replaced by a photo or a drawing of the produce.

- **<Name of the variety >**
- **<Name of the variety (optional>**
- **<The name of the variety can be replaced by a synonym. A trade name[5] can only be given in addition to the variety or the synonym.>**
- **<Name of the variety. In the case of a mixture of {name of produce} of distinctly different varieties <species>, names of the different varieties <species>.>**
- **<"Mixture of {name of produce}", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of {name of produce}. If the produce is not visible from the outside, the**

[4] **The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference „packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.**

[5] **A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.**

commercial types and/or colours and the quantity of each in the package must be indicated.>

- **<Name of the commercial type>** {if required by the respective standard}

Interpretation: The following examples are given to explain the indications related to variety, synonym and trade name:

- *"{Name of variety}"* is the name of the variety which can be replaced by its synonym *"{Name of synonym}"*
- *"{trade name}"* is a trade names which must be accompanied by the variety name *"{Name of variety}"*

C. Origin of produce

- **Country of origin[6] and, optionally, district where grown, or national, regional or local place name.**

Interpretation: Marking must include the country of origin, i.e. the country in which the *{name of produce}* were grown (e.g. "Produce of *{name of a producing country}*)".

The indication must be with the full name or a commonly used name. The term „full" means that abbreviations or acronyms are not allowed. On the other hand, the full name of a country is the official name of the country (e.g. Kingdom of the Netherlands). The commonly used name is e.g. the Netherlands or Holland for the Kingdom of the Netherlands. A commonly used name is USA for the United States of America. In this context "USA" is the only acronym allowed when indicating the country of origin.

Optionally, district of origin in national, regional <(e.g. *{regional name}*)> or local terms may also be shown.

- **<In the case of a mixture of distinctly different varieties <species> of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>**
- **<In the case of a mixture of distinctly different commercial types and/or colours of {name of produce} of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.>**

D. Commercial specifications

- **Class.**

Interpretation: Stating the class is compulsory.

- **Size <(if sized)> <expressed as:>** {provisions of the respective standard}

[6] **The full or a commonly used name should be indicated.**

E. Official control mark (optional)

Adopted {year}

Annex I

Summary of classification:

Examples of Classification of different defects are shown in **Slides *{x-y}***.

Slide *{x}*: Classification of defects in shape. Variety: *{name of variety}*. Left to right: typical shape, limit Class I, limit Class II, out of grade.

Slide *{x}*: Classification of defects in colouring. Left to right: typical colouring, limit Class I, limit Class II, out of grade.

Slide *{x}*: Classification of skin defects (*{type of skin defect}*). Left to right: limit "Extra" Class, limit Class I, limit Class II, out of grade.

Annex II

UNECE Standard FFV-*{numerical code}* concerning the marketing and commercial quality control of *{name of produce}*

{Full standard text without explanatory notes is annexed.}